



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "DOMAINE LATOUR" 2025

- REGION Côte de Beaune
- APPELLATION Aoxe-Corton Premier Cru
- VILLAGE Aoxe-Corton
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone, alluvial sand, and gravel.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

Description

Aoxe-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aoxe-Corton is located in the north of Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aoxe. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aoxe-Corton.

Wine tasting

- TASTING NOTE Our organic 2025 Aoxe-Corton 1er Cru "Domaine Latour" reveals a beautiful ruby color. Its nose opens with notes of raspberry and blackberry. The palate is fresh and offers great length. Notes of licorice and a hint of blackcurrant can be distinguished; it is a wine of great elegance.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

